Sandy BLVD

Raleigh Hills

Breakfast Favorites

Gluten-free ingredients

Our Breakfast Favorites are served with Toast or Croissant.
Gluten-free bread available for additional cost.
Gluten-free breads carry risk of wheat cross-contamination

Northwest Salmon Hash *

Northwest smoked salmon grilled with leeks and fresh-cut hash browns. Topped with two eggs, any style, then drizzled with creamy Lemon-Dill Sauce. 19.75

Corned Beef Hash *

Hand-shredded corned beef brisket grilled with bell peppers, onions, and our fresh-cut hash browns. Topped with two eggs, then finished with a Horseradish-Shallot Crème. 18.75

Miso Salmon Skillet *

A delicious homestyle hash with sweet potatoes, butternut squash, zucchini, olives, kale, and red bell pepper. Topped with lavender honey and miso glazed salmon, an egg, and Aji Amarillo Crème. 19.50

Crêpe Chilaquiles *

A Mexican breakfast favorite with our own spin; made with crispy crêpe chips tossed in a warm Tomato-Pepper Sauce. Topped with an egg, then finished with sour cream, onions, cilantro, and Queso Fresco. 16.75
Add breakfast meat, +$3.50.

The following items are also served with your choice of Breakfast Side: Hash Browns, Provençal Potatoes & Butternut Squash, or Fresh Fruit.

Risotto Cakes & Eggs *

Tender risotto cakes made with sautéed bacon, asparagus, mushrooms, red onions, and fresh basil, lightly breaded and grilled to perfection. Topped with two poached eggs. 18.25

Chef's Omelette

A hearty three-egg omelette filled with our house sausage, chopped bacon, tomatoes, onions, and Cheddar cheese, then topped with avocado. 17.95

Day Breaker *

Start your day off right with two eggs, prepared any style, and your choice of chicken sausage, pork & apple sausage, bacon, or ham. 16.25

*Eggs, salmon cooked to order. Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of food borne illness.
Split-Plate charge $4.00. 20% gratuity added to parties of 6+.

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Bistro Brunches

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Caramelized Banana French Toast

Brioche dipped in rich egg batter then grilled to golden perfection, topped with caramelized bananas, white chocolate crème anglaise, and candied walnuts for a crunchy finish. 17

Graine de Vie Pancakes

Nutty buckwheat and chia pancakes flavored with browned butter and honey. Topped with a fresh Berry Mélange, whipped Honey Chèvre and Mascarpone, and powdered sugar. 16.75

The following items are served with your choice of Side:
Hash Browns, Provençal Potatoes & Butternut Squash,
Fresh Fruit, Soup du Jour, Potato Salad, Green Salad, or Fries.

Upgrade to a cup of French Onion Soupe for an additional cost.

La Provence Benedict *

Grilled ham steak and two poached eggs stacked on a freshly toasted Croissant and smothered in Hollandaise. 18.25

West Coast Salmon Benedict with Dill Hollandaise and Avocado. 20.50

Basilic Avocado Tartine

Fresh avocado mixed with our house-made Pesto on toasted French Country Bread. Topped with a parade of Parmesan crisps, Burrata, shaved watermelon radish, and lightly dressed arugula. 16.50

Add an Egg, +$1.75.*

Ratatouille Strata

Savory brunch casserole made with tender eggplant, zucchini, sweet bell peppers, tomatoes, garlic, and onions all baked with La Provence bread in a savory custard with Gruyère cheese. Served with creamy Tomato Basil Sauce. 16.75

Provence Quiche

A generous slice of our freshly baked quiche made with a flaky, buttery crust. Your choice of rich Ham & Gruyère Quiche or tangy Roasted Tomato & Chèvre Quiche. 16.75

*Eggs cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
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Soupe & Salade

French Onion Soupe

Our signature soup! Deeply caramelized onions in our rich beef consommé. Topped with toasted Provence Bread loaded with Swiss and Parmesan cheese melted under the broiler.
Bowl 10.50 Cup 8.75

Soupe du Jour

Please ask your server about today's freshly prepared soup.
Bowl 7.75 Cup 6.50

Haricot Verte Caesar

Green beans, roasted fingerling potatoes, quinoa, arugula, and Parmesan tossed with Caesar dressing, then finished with Croissant croutons, purple pickled onions, and hard-boiled egg quarters. 18

Mesclun Greens Salade

Mesclun lettuce greens, grape tomatoes, Parmesan cheese, and your choice of dressing. 6.50
House Balsamic -- Light Balsamic -- Caesar -- Seasonal

Lunch Favorites

Our Lunch Favorites are served with your choice of side:
Soup du Jour, Potato Salad, Fresh Fruit, Green Salad, or Fries
Gluten-free bread available for additional cost.
Gluten-free breads carry risk of wheat cross-contamination

Spiced Confit Chicken Baguette

Tender chicken slow-braised in a rich, deeply aromatic jus of warm spices and mild chilies. Served on our Baguette with Pepper Jack, Queso Fresco, fresh avocado, crema, and green onions. 16.50

Monte Cristo

Our famous double-decker sandwich! Turkey, ham, Swiss, Cheddar, pineapple, tomato, and mayonnaise stacked on our French Country Bread, dipped in egg batter, and grilled golden brown. 17.50
No substitutions/changes, please. Cured for 24 hours to maintain its structure.

La Provence BLT *

Thick-cut bacon, lettuce, sliced tomato, avocado, and a fried egg, on a freshly baked Croissant with our house-made Pesto Aioli. 17.25

Grilled Cheese Patty Melt *

Grilled Sourdough Bread stacked with an American Angus beef patty, melty Brie and Cheddar cheese, grilled onions, and our iconic Raspberry Jam. 17.95

*Egg, burger cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Split-Plate charge $4.00. 20% gratuity added to parties of 6+.